



PROFESSIONAL OVEN
“VALORIANI ROTATIVE”
RHS® System



VALORIANI
WORLD FAMOUS

First of all we wish to thank you for selecting a VALORIANI oven.

Our company has manufactured refractory items and PREFABRICATED ovens for over 50 years in our premises located in Reggello, close to Florence. All items produced spring from an idea that Mr. SILVIO VALORIANI had right after World Word II for bread baking.

The concept immediately met the favour of the Italian people and proved to be the winning card of the company. Thanks to their easy assembly, installation and use, these ovens are used to cook many traditional dishes, such as lasagne, roasts, baked pasta, besides of course bread and PIZZA

The special design of the vault in refractory *cotto* perfectly matches the cooking surface made up of elements in REFRACTORY COTTO.

This way our ovens offer the same – or even improved, we may add – features of old wood-fired ovens, which were built with refractory bricks laid down following a special design according to ancient building techniques, whose origins are lost in the mists of time.



Company Valoriani in 1900

Company Valoriani today



Massimo Valoriani

GENERAL WARNINGS

The present handbook is an integral and substantial part of the oven and must be kept available to the operators for any eventual consultation.

Before carrying out any operation, read carefully the information contained in the handbook

This handbook contains all the information for the installation, use and maintenance of the ROTATIVE OVEN. oven. The original text of this publication , written in Italian language , constitutes a unique reference for the resolution of eventual interpretative disputes bound to the translation in the European languages.

This publication is also to be considered integral part of the oven and must be therefore kept for eventual, future references until the final demolition of the oven.

The oven must be used only for the use for which it has been conceived (baking of pizza, bread, cakes, roasts and so on...)

The installation of the chimney flue must be conform to the regulations in force in your own country and carried out by authorized personnel and must guarantee the extraction rate required for the model and size of the oven.

All the local regulations , included the ones referred to the National, European and International norms, must be respected during the oven's installation.

In case of repair, it is necessary to use always original spare parts.

The Manufacturer declines any responsibility for direct and indirect damages caused by a wrong installation, bad maintenance, infringement, improper use and non-observance of the norms and indications contained in the present handbook.



ATTENTION

DURING THE USE, SOME SURFACES OF THE OVEN MAY REACH HIGH TEMPERATURES

THE USE OF BAD QUALITY WOOD MAY CREATE DANGEROUS SPARKS FOR THE USER AND THE OUTSIDE ENVIRONMENT



BURNING SURFACES



FIRE HAZARD



CRUSHING HAZARD



OVERTURNING HAZARD



HANDBOOK

INSTALLATION, USE AND MAINTENANCE

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TECHNICAL DATA

Oven Model :	Rotative 100	Rotative 120	Rotative 140
Dimension baking floor	Ø 100 cm	Ø 120 cm	Ø 140 cm
Inner size dome	Ø 120 cm	Ø 140 cm	Ø 160 cm
External dimension	Width 160 cm x 183cm	Width 180 cm x 202 cm	Width 200 cm x 226 cm
Weight	1450 Kg	1650 Kg	1950 Kg
Diameter flue outlet	Ø 200		
Required extraction Flow	240 / 260 Nm³/h	270 / 290 Nm³/h	290 / 310 Nm³/h
Smoke pressure only Gas use	-1,0 / -2,5 Pa		
Smoke pressure only Wood use	-2,0 / -3,9 Pa		
Maximum Power of Wood fire	5 KW	7 KW	9 KW
Gas Burner System:	Spitfire Gold 29		
Max Power	29 KW = 24.940 kcal/h		
Gas setting: G20 - Natural Gas	Inlet pressure 20 mbar - 3,5 m³/h		
Gas setting: G30/31 - LP Gas	Inlet pressure 30-37 mbar - 2,5 kg/h		
Gas Pipe inlet	> 1/2"		
Working Temperature on baking floor	250 / 550°C		
Max Temperature outside dome	< 50°C		
Min distance of flammable object	20 cm		
Max temperature on flue pipe	290°C		
Electric Power Supply OVEN	220/240V – 50/60Hz – 250W - 4A		
Electric Power Supply GAS BURNER	220/240V – 50/60Hz – 100W - 1A		

* If



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The technical data are based on this reference data :

1. Operative temperature about 400°C degrees.
2. Use of medium/high hardness wood - wood of reference: BEECH with medium moisture of about 15% or use of equipped gas burner LPG or Methane gas.
3. Measure calculated during the use of the oven already at its operative temperature.

The above mentioned data may change if the conditions of use, operative temperature, type of wood, insulation and oven size are different than what above described.

Harmonized Norms : EN13229 Open inserts and fireplaces fed with solid fuel-
Requirements and test methods.

UNI 10474 Baking ovens fed with solid fuels. Classification,
features and thermal test.

Data/Date: 30 June 2018

NB: Weights and sizes are approximate and are subject to changes without any prior notice by Refrattari Valoriani s.r.l.



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APPLICATION FIELD

VALORIANI ROTATIVE

Thanks to the secular experience in the refractory field, Valoriani made its FIRST ROTATIVE OVEN, available in the version wood/gas combination. The main advantages compared to competition are:

- Baking floor made of REFRACTORY COTTO, not of concrete.
- SPITFIRE GAS BURNER tailor-made to satisfy the baking requirements of the oven.
- R.H.S.® System (Recycling Heating System) that allows the heat recovery and use, by making it circulate at very high temperatures under the baking floor.
- Use of the best insulation materials available on the market.

All of these features allows a remarkable consumption saving and an easy achievement of temperature suitable also for Neapolitan pizza. Moreover, the easy and reliable control panel, allows to easily control all the oven function as the baking temperature, the floor rotation speed, the baking time and the temperature of the RHS System.

It's the patented system which allows the hot smoke to pass under the baking floor, especially in the area not close to flame. Thanks to this system the baking floor temperature is uniform in all of these areas, the combustion is adjustable and the consumptions are remarkably reduced besides a better and safer quality of the smokes in the atmosphere compared to standard ovens on the market, therefore more respectful to very strict regulation on this matter.

VALORIANI ROTATIVE is not intended to replace the skill and inspiration of the pizza maker, but manages to put him in a position to enhance his skills to the utmost.

The professional ovens **VALORIANI ROTATIVE** have been designed specifically for the intensive cooking of pizzas and thanks to their ability to reach and maintain high temperatures they are also suitable for cooking Neapolitan pizza.

We are wary of using it other than cooking pizzas, desserts and bakery products in general

The identification plate with serial number is integral part of the oven and shall not be removed for any reason.



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INSTALLATION

- **Safety warnings**

The minimum suggested safety distance from inflammable materials is of about 3 meters from the oven mouth.

The oven must be installed upon a floor of proper load capacity. If the existing building does not meet this requirement, you must take appropriate actions to make the support floor structurally suitable, before the oven installation.

The oven installation must allow an easy access for its cleaning, the cleaning of the air ducts and of the chimney flue and must be guaranteed an access for the maintenance operations to the gas burner and to the mechanical and electric components installed in the lower part of the oven

Keep the children far from the heat sources.

The oven must be used only by skilled or correctly instructed people with its operation.



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HANDLING

- **Handling with fork lift**

ATTENTION :

Remove the fixing bars placed on top of the baking floor only after positioning the oven in its final operating location



Remove the fixing bars placed on top of the baking floor only after positioning the oven in its final operating location

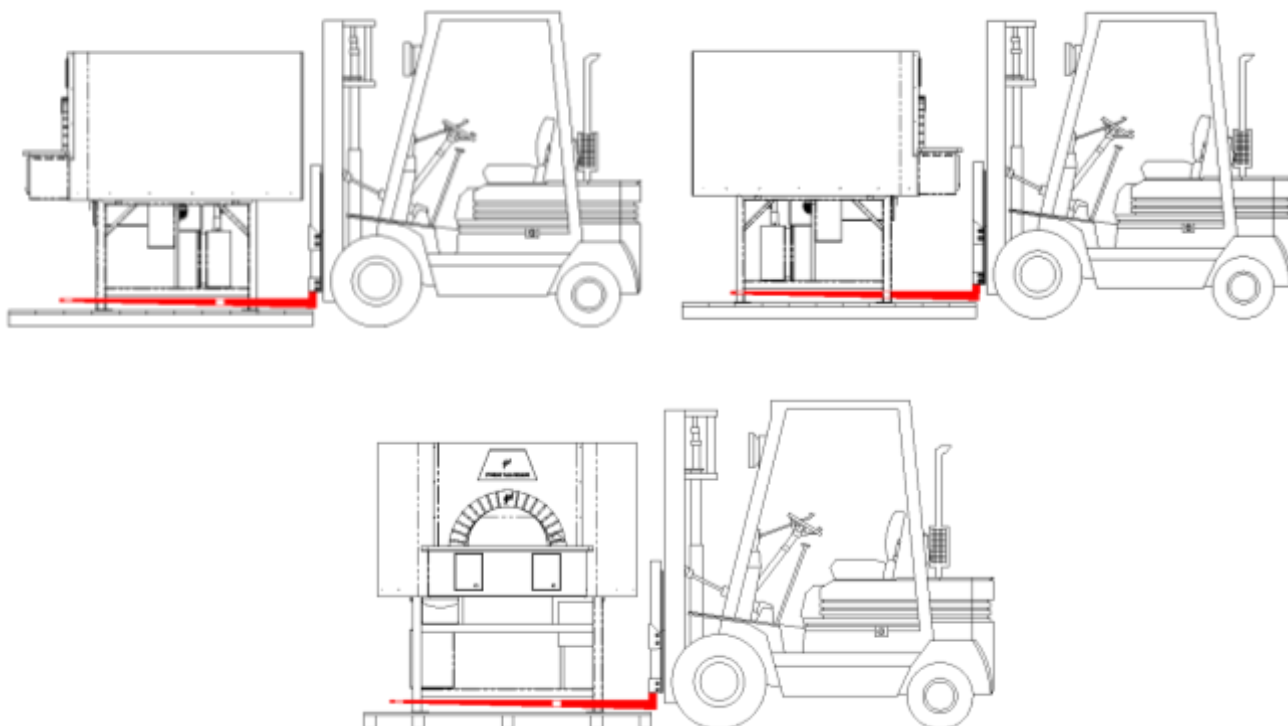


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For the handling of the oven by using a fork-lift , take care of the following steps :

Use a fork lift of a suitable load capacity with lifting forks of adequate length so that the whole oven base is supported during its handling.



Use a forklift truck with forks long enough to lift the entire base of the oven

To avoid damages to the oven and carry out the handling operations in safety , do not use fork lift of inadequate load capacity or with lifting forks of inadequate length which cannot bear the whole oven base.



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- **Positioning with pallet truck**

To place the oven inside the locations, it is possible to use a pallet truck positioned under the crosspieces of the base as shown in the picture.



Example of front positioning of pallet truck for handling



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CONNECTIONS

Electrical connection.

It is advisable to install an omni-polar switch of suitable capacity upstream of the equipment, in an easily accessible place, with a contacts opening of at least 3 mm and a high sensitivity protection device. The maximum leakage current of the equipment is 1mA / kW. The oven requires two industrial-type power sockets 220 / 240v 50Hz 16A



The Burner has a nominal electrical absorption of 100 W1A
The rotation rotary system and RHS has a nominal electrical absorption of 200W4A

Gas connection

Connect the gas pipe to the (IN-GAS) F 1/2 " present on the inside side of the burner body. Install a quick-closing shut-off valve upstream of the equipment in an easily accessible place. Do not use connection pipes with a smaller diameter than the gas connection of the appliance. After connection, check for leaks at the connection points.



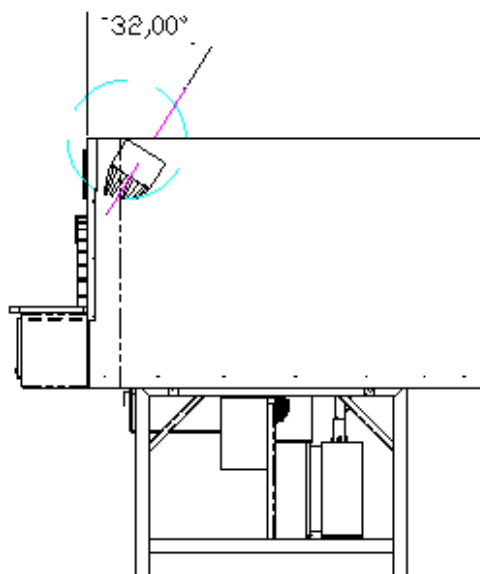


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Connection to the flue

The connection for the smoke evacuation pipe is positioned above the oven mouth with a diameter of 197 mm. and an inclination of 32 ° from the vertical.



The chimney must have a vertical development of at least three meters, guarantee an evacuation volume of 240/260 Nm³/h for the ROTATIVE 100, 270/290 Nm³/h for the ROTATIVE 120 and 290/310 Nm³/h for the ROTATIVE 140 and have a depression measured at the flue connection of ΔP -0.4 mmH₂O (-3.9 Pa).

The flue must be built in compliance with the UNI-CIG 7129 AND UNI-CIG 9615 standards (and following the preparation of this manual) and/or current local regulations.

IMPORTANT

ALWAYS PROVIDE FOR THE AIR REINSTATEMENT NECESSARY TO THE COMBUSTION AND TO THE SMOKES EVACUATION, AS PROVIDED BY THE REGULATIONS IN FORCE ON THIS MATTER, THROUGH OPENINGS TO THE OUTSIDE (VENTILATION GRILLS). IN PARTICULAR WHEN THE OVEN IS INSTALLED IN ROOMS WHERE THERE IS THE PRESENCE OF FORCED SUCTION SYSTEMS (SUCTION HOODS OF THE KITCHENS) YOU SHOULD TAKE APPROPRIATE MEASURES FOR REPLENISHING EVACUATED AIR



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INSTRUCTIONS FOR USE

General warnings

- All the local regulations, included the ones referred to the National Norms, European Norms and International Norms must be observed during the installation.
- Do not use the oven as incinerator or in any other way different than the one for which it has been conceived.
- Do not use fuel different than the ones suggested.
- Do not use liquid fuels.
- The oven and in particular way some outside surfaces , when it's operating it reaches high temperatures to the touch , handle with care to avoid burns.
- Do not carry out any not authorized changes.
- Use only original spare parts recommended by the producer.
- Do not carry out any maintenance work when the oven is operating.

IMPORTANT

LITTLE AND EVENTUAL CRACKS INSIDE THE CROWN ELEMENTS OR ON THE EXTERNAL DOME ARE PERFECTLY NORMAL AND ARE DUE TO THE THERMAL EXPANSION OF THESE ONES TO THE HIGH TEMPERATURES. SUCH CRACKS DO NOT COMPROMISE IN ANY WAY THE WORKING OF THE OVEN, ON THE CONTRARY, THEY ARE SYMPTOMS OF A VERY GOOD DEHUMIDIFICATION OF THE HANDWORK.

IMPORTANT

IN CASE OF AN EXTENDED INACTIVITY OF THE OVEN, PROCEED WITH A SLOW RELIGHTING FOR ABOUT 24/36 HOURS

IMPORTANT

WE RECOMMEND TO FOLLOW CAREFULLY WHAT ABOVE INDICATED, SINCE THE ALMOST TOTALITY OF THE CRACKS ON THE CROWN ELEMENTS OCCUR DUE TO A TOO FAST DRYING.

IMPORTANT

DO NOT KEEP IN THE HEAT SPREADING AREAS OR IN FIRE RISK AREAS ANY FLAMMABLE MATERIAL. PLEASE RESPECT ALL EXISTING NORMS ABOUT THE FUEL STOCKING.

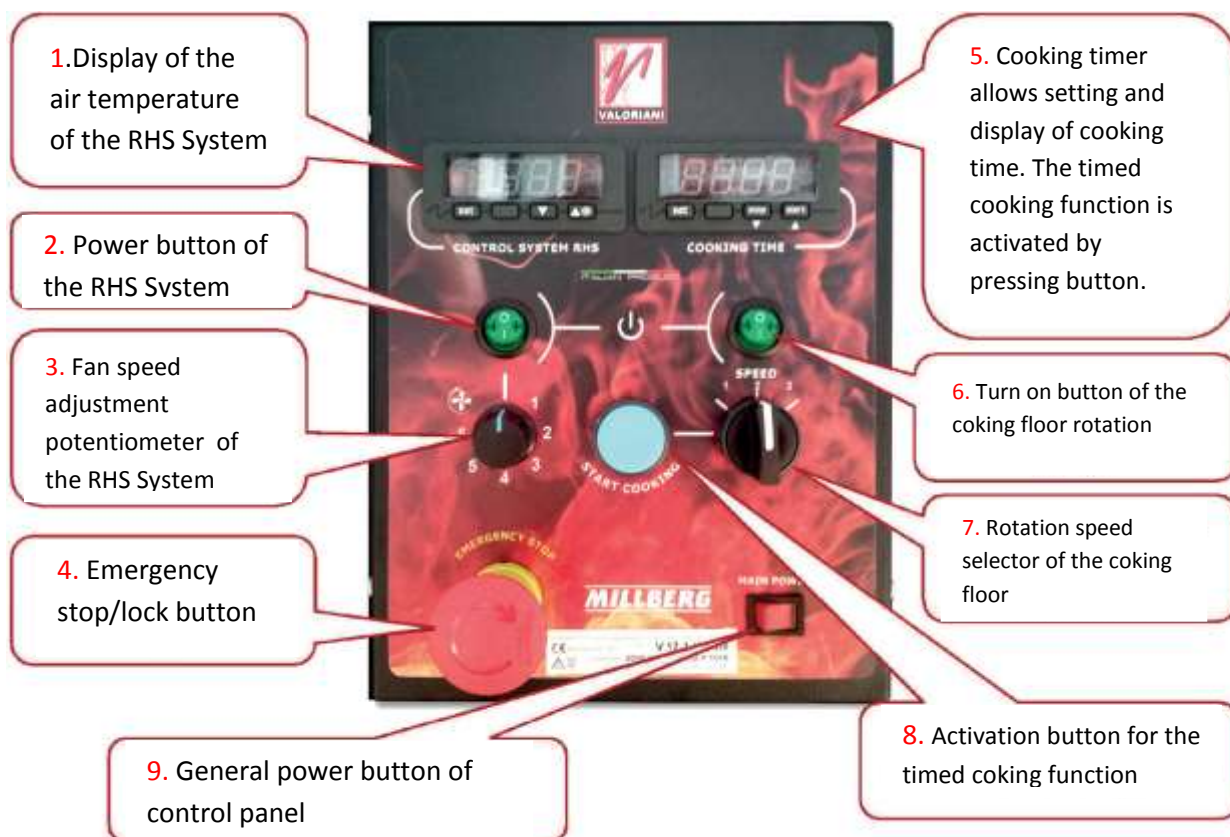


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Control panel Rotative oven

Description of commands - RHS Rotation panel



1. The display shows the temperature of the air that the RHS® system makes circulate under the cooking floor it only has a display function
2. The button activates/deactivates the RHS® system, when the system is operating the button is illuminated (position 1).
3. The potentiometer adjusts the fan speed of the RHS® system
position 1 = minimum speed.
position 6 = maximum speed.
4. Lock/Emergency button, interrupts the power supply and stops the rotation of the cooking floor and the RHS® system.
5. Cooking timer, allows setting the cooking time is activated by pressing button 8 (for setting the time see cooking time setting paragraph).



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6. The button activates/deactivates the rotation of the cooking floor, when the system is operating the button is illuminated (position 1).

7. Cooking soil rotation speed selector, the three positions correspond to three different rotation speeds.

- position 1 = baking speed
- position 2 = baking / cooking speed
- position 3 = cooking speed

8. Timer start and fast rotation button, when it is pressed, the countdown of the time set on timer 5 is started and the fourth rotation speed is recalled (not manually selectable), at the end of the time set on timer 5, the control panel emits an acoustic signal and restores the speed of rotation previously set using the selector.

9. The button activates/deactivates the power supply to the control panel.

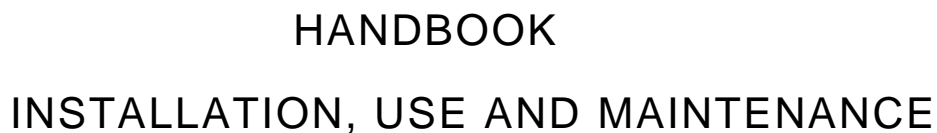
Setting of cooking time

To modify the cooking time push the button **SET** (when it is pressed the display shows the writing **t1**, when the button is released the display shows the time to modify)

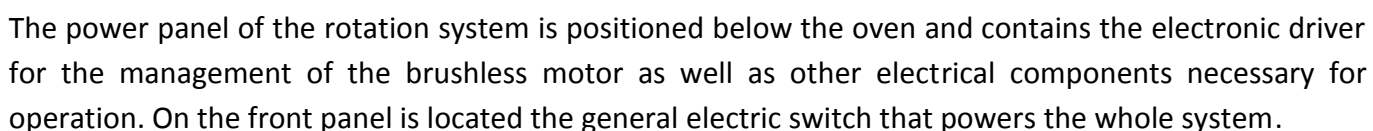
To increase the time press the up arrow ▲.

To decrease the time press the down arrow ▼. To confirm the set value press button **SET** twice

We recommend not to change other parameters.



The value of the air temperature that is circulated by the RHS® system is shown on display 1 (the Display has no other functions).



In the event that the power supply to the rotation system is lost due to external causes or because the power supply has been interrupted by the main switch of the power panel or by buttons 4 or 9 on the control panel, to restart the rotation it is necessary to turn button 6 on the control panel to position 0 (necessary to reset the brushless motor management electronic driver) and then to position 1 to restart the rotation.

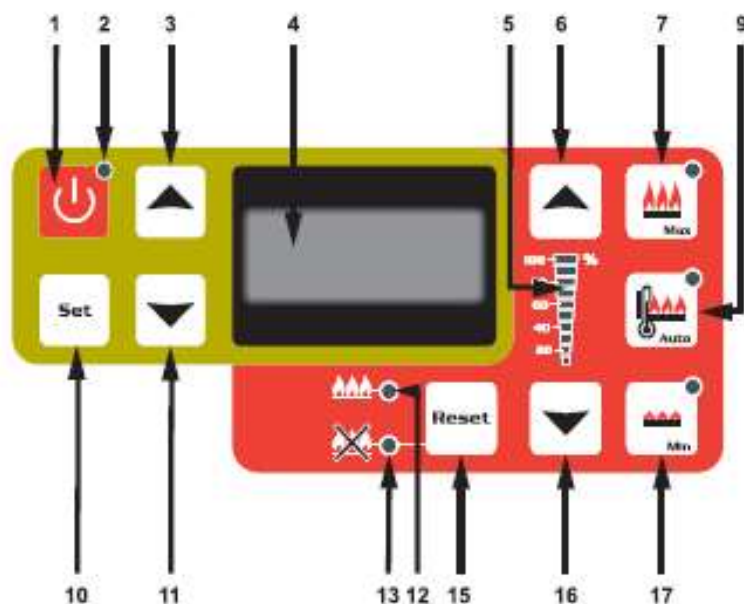


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Burner control panel

Description of the commands on the burner panel



- | | |
|----|----------------------------------------------------------------------------------|
| 1 | Switch ON / OFF |
| 2 | Green led : when flashing = voltage ON
Green led : when lighting = burner ON |
| 3 | UP SET POINT button / UP Config. |
| 4 | Digital Display |
| 5 | Led ramp power max flame |
| 6 | UP button max flame |
| 7 | Max flame button |
| 9 | Automatic Temperature Control |
| 10 | SET POINT button / SET Config. |
| 11 | OWN SET POINT button / DOWN Config. |
| 12 | Green led : burner ON |
| 13 | Red led : when lighting = burner OFF
Red led : when flashing = ready to RESET |
| 15 | RESET button |
| 16 | DOWN button max flame |
| 17 | Min flame button |

Ignition of gas burner

Verify that the gas valves are open.

Press the red light switch (Main Power Switch) on the lower right side of the control panel.

The green LED (2) will light up and warn "power on".

Press the red button (1) and the digital display (4) may indicate the inside temperature of the oven if higher than 60 ° C (140 ° F) or temporarily show the "LO" (LOW Temperature).

If the red BLOCK indicator light (13) is on, press the Reset button (15) when it flashes to start again.

Except for errors or alarms in progress, the fan will start, the MILLBERG-SPITFIRE electronic board will control the control unit, safety devices applied and the pre-ventilation time will start for 10 seconds.

Then the control unit will emit the discharge on the ignition electrode, open the gas solenoid valve and ignite the air and gas mixture, forming the flame on the burner inside the oven.

The detection electrode will keep the gas safety system in place, and the green LED (12) will light up.

The SPITFIRE system will be in ignition flame for 10 seconds allowing flame stabilization, then the following functions can be used.



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Use of the system

-Minimum Flame

To set the MINIMUM FLAME press the MIN button (17).

The green led ramp (5) will show 2 lit LEDs equal to 20% of the thermal power.

- Maximum Flame

To set the MAXIMUM FLAME press the MAX button (7) for more than 1 sec.

Once the maximum flame is activated, it is possible to change the power with the UP (6) and DOWN (16) keys from 40% (4 lit green LEDs) to 100% (10 green LEDs on) choosing 7 different flame lengths.

-Timed Flush function

The timed flush function is activated by pressing for less than 1 second the MAX key (7).

The flush brings the maximum flame to 100% for the time of 15 sec. (default) indicating the missing time on the display (4).

At the end the flame will return to the previous setting.

If the burner is already 100%, only the timer will be displayed without varying the flame intensity.

-Automatic temperature control

To switch to AUTOMATIC TEMPERATURE CONTROL, press the AUTO button (9).

To set the desired operating temperature (set-point) on the temperature control unit, press the SET key (10).

The display (4) will show the temperature value followed by a flashing "P", to change the value press the UP (3) or DOWN (11) keys to increase or decrease the operating temperature.

Press the SET button (10) to save the value.

For more specific and detailed information on the burner it is recommended to consult the specific manual supplied .



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USE OF THE OVEN

Use of the equipment

The main heating source of the RHS® Combined Valoriani ROTATIVE Oven is the gas burner, with the burner control panel you set and regulate the desired cooking temperature, the use of wood placed in the appropriate brazier is provided as a flavoring aid and/or scenic, besides an additional source of secondary heating of the oven, the ash produced by burning wood falls and is collected in the appropriate drawer located in the lower part of the oven

Oven firing

When the oven has never been fired, it contains residual moisture that during the drying must not turn into steam inside the handwork. THEREFORE IT IS FUNDAMENTAL to start very carefully with the first curing in order to avoid the above mentioned effect, which could create cracks to the handwork. For THE FIRST FIRING, to be carried out gradually and constantly for 1 week days, you MUST proceed as follows:

FIRST FIRING VALORIANI ROTATIVE RHS® COMBINED

Turn on the burner and set the operation to minimum flame

[To set the MINIMUM FLAME press the MIN button (17)].

- ✓ Switch on the RHS® system by selecting speed 4.
- ✓ Maintain the previous settings (minimum flame) CONSTANTLY for the first two days (48h).
NB: The temperature inside the oven will rise slowly and steadily. Take note of the temperature reached after the first 48 hours.
- ✓ From the third day set the automatic burner operation.
To set the Automatic functioning press the AUTO button (9) increasing the set point of 50 ° C every 6 hours of operation.
NB: the initial set point of the third day must be equal to the temperature reached after the first 48 hours + 50 ° C.
- ✓ From the fifth day you can use the oven at the operating temperature and perform the first cooking tests.
- ✓ From the fifth day the wood can be introduced inside the special brazier.
- ✓ To make it easier to light the wood, we recommend :
 - We suggest to use thin, light and dry wood
 - wait for the introduced wood to heat up and start to produce a light smoke
 - insert a fire or a ball of paper already ignited together with the wood.
- ✓ Set the speed of the RHS® on position 2 or 3
- ✓ Successively, in order to have an optimum yield with a low wood consumption, we suggest to use heavier and thicker wood Oak - Beech – Oliva in trunks long cm 30-40 or pressed trunks . We suggest not to introduce inside the brazier more than three trunks at a time (3-4 Kg)
- ✓ We discourage the use of resinous wood (Pine - Spruce) because it transmits a particular and not suitable odour; we don't suggest also the use of Poplar - Birch because of its high residual of carbonic particles.
- ✓ Do not use any other kind of fuel, such as coal, charcoal slack, petrol, solvents and so on.
- ✓ The wood inserted in the appropriate brazier must never be knocked against the oven vault, as high temperatures could cause serious damage to the structure of the vault.



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The baking times for pizza are very variable; normally from 1 to 3 minutes and depends on the kind of dough, the inside temperature used by every single pizza maker and many other features. One of the most important strong point of the VALORIANI IGLOO is the UNIFORMITY of baking capacity with every working conditions and temperature of use.

The perfect balance between the dome and the floor, the high quality of Valoriani refractory "COTTO", together with RHS System allows an optimal baking also at high temperature (over 450 degrees) and a traditional cooking at lower temperatures.

CLEANING AND MAINTENANCE

Cleaning

For the internal cleaning of the oven, it is advisable to use only the special brass brushes commonly available on the market or at Refrattari Valoriani s.r.l. The dirt deriving from the cleaning operations of the cooking ground can be made to fall into the space present outside the rotating soil, below the cooking floor there is a collection channel and rotating metal brushes with the ground keep the channel clean and cause the dirt in the ash collection drawer.

Warnings

- ✓ **Do not beat the shovel on the baking surface in order to avoid damages.**
 - ✓ **Do not use wet rags or other materials containing moisture.**
 - ✓ **Never throw water inside the structure, it is important to avoid strong thermal shocks that could damage the handwork.**
 - ✓ **Do not use salt inside the oven.**
- For the external cleaning of the oven use the normal products for kitchen cleaning paying particular attention to the hot surfaces of the oven.**



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Maintenance

The ordinary maintenance operations carried out by the operator of the oven provide for:

- ✓ Clean the wood combustion brazier daily or anyway before each new ignition of the oven.
- ✓ Empty the ash collection drawer daily.
- ✓ Brush the refractory cooking surface daily or more frequently if necessary.
- ✓ Always keep the floor below the base of the oven clear and clean.

Ordinary maintenance operations to be carried out by specialized personnel include:

- ✓ Have the flue gas evacuation ducts (flue) cleaned by specialized personnel every six months of the oven operation or more frequently if required by current regulations.
- ✓ Have the gas burner perform routine maintenance every year, by specialized personnel authorized by the manufacturer.

Every extraordinary maintenance operation must be carried out by qualified personnel authorized by the manufacturer

SMOKE EQUIPMENTS TAKE FIRE IF "ABUSED" AND DUE TO:

- OVERHEATING OF THE SMOKE DEVICE (FOR MISUSE OF THE OVEN, USE OF INAPPROPRIATE FUELS, BURNING OF THE SOOT NOT REMOVED, LACK OF INSULATION OR WRONG INSULATION.
- TRANSMISSION OF HEAT TO WOOD SURFACES (ROOF STRUCTURE, WOOD PANELING).
- EXCESSIVE VENTILATION THAT PROMOTES THE SPREAD OF FIRE (VENTILATED ROOFS, INSULATED UNDER THE ROOF TILES, TRUSSES AND PLANK).

NB: NEW TECHNOLOGIES OF SMOKE SYSTEMS HAVE BEEN DESIGNED TO BE USED INSIDE BUILDINGS BUILT ACCORDING TO BIO-ARCHITECTURE (WOODEN STRUCTURES CLOSE TO STEEL CHIMNEYS).

HOW TO AVOID THE FIRE INSIDE THE CHIMNEY FLUE ?

With common sense and paying attention to the following factors:

- ✓ Use of the fuel indicated by the oven producer.
- ✓ Periodical maintenance of the chimney flue by qualified personnel.
- ✓ Building of the system by qualified and specialized companies.
- ✓ Use of suitable and certified building materials for the smoke system.
- ✓ Laying carried out by specialized companies.
- ✓ Observation of all the technical norms and of all the norms in force in the country of operation.



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TROUBLESHOOTING AND FAULTS

The most common failures are :

PROBLEM	CAUSE	SOLUTION
The oven does not heat adequately	Insufficient gas piping flow rate	Check gas piping flow rate
	Gas filter on the clogged burner	Have the burner cleaned by an assistance center
	Excessive draft	Check that the chimney flue has the required flow
	Lack of combustion air	Have the gas burner regulation made by an assistance center
The oven makes smoke	Insufficient draft	Check that the chimney flue has the required flow
	Failure to re-introduce air into the room	Provide for an air intake equal to the volume of the fumes evacuated by the flue
	Insufficient or inadequate flue	Check that the flue has the required characteristics and capacity
	Coexistence of other air extractions in the same room (suction hoods)	Provide a re-entry of air equal to the volume of fumes evacuated by the flue added to the other air extractions of the room
The floor does not rotate	The power supply has been interrupted	Turn off and on again the rotation to reset the driver (see par.7.4 pg.18)
	The STOP / Emergency button has been pressed	Turn to release the STOP / Emergency button and follow the instructions described in par.7.4 pg.18
	A foreign object blocks the rotation of the system	Check for foreign objects that block rotation Contact the dealer / service center in the area

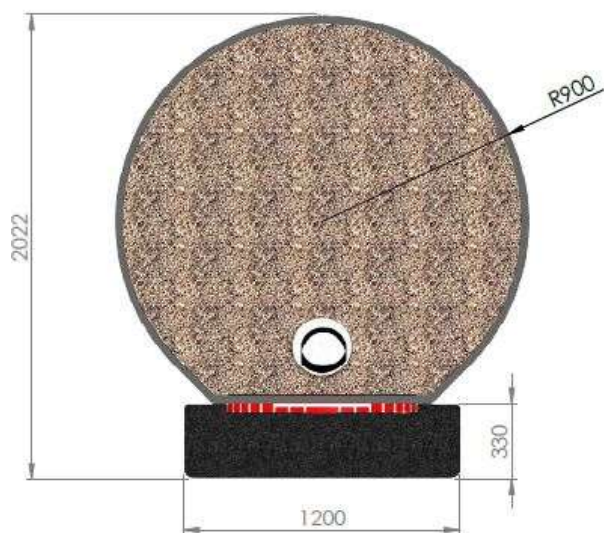
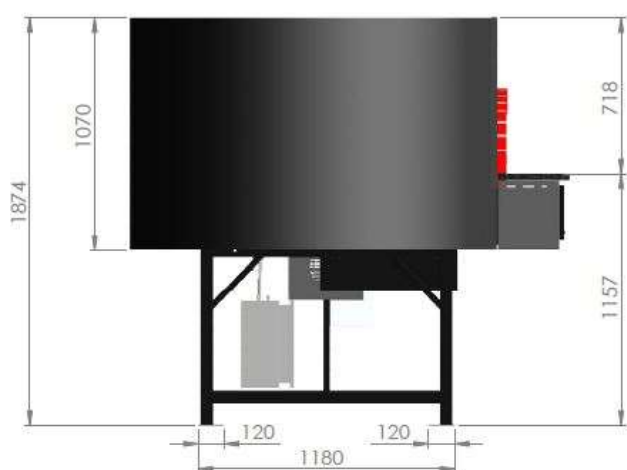
DIMENSIONS



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Dimensions VALORIANI ROTATIVE 10

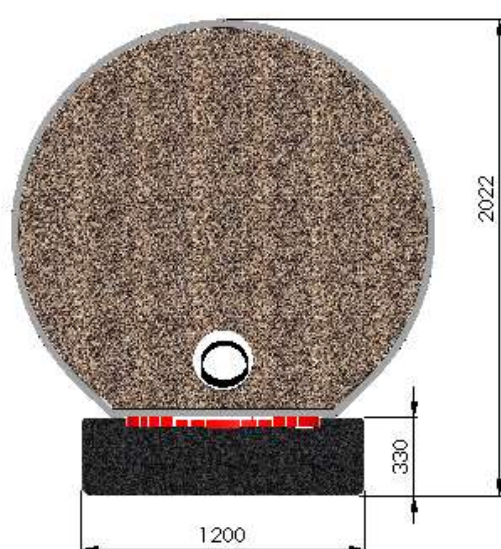
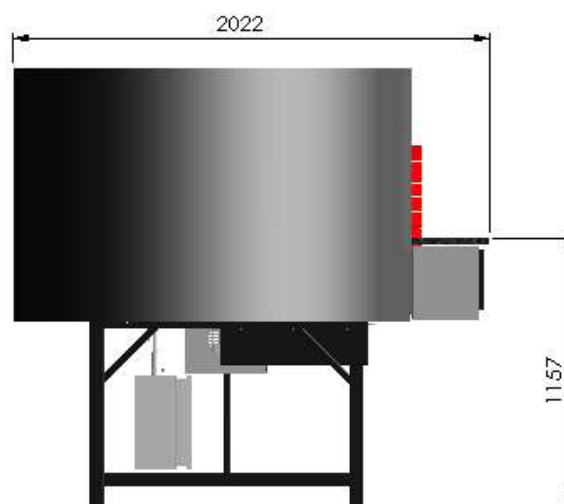




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Dimensions VALORIANI ROTATIVE 120

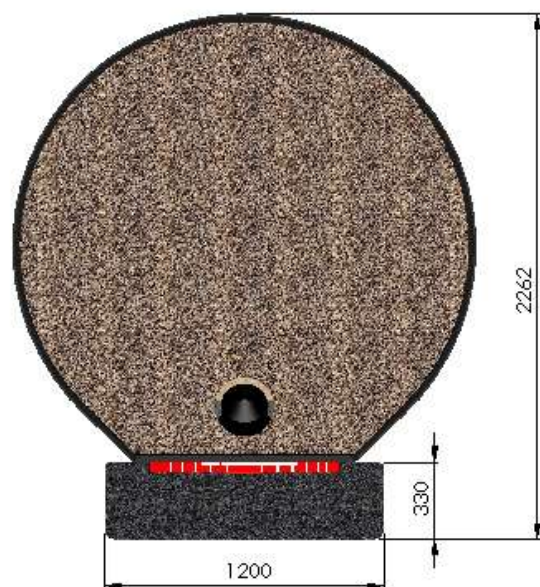
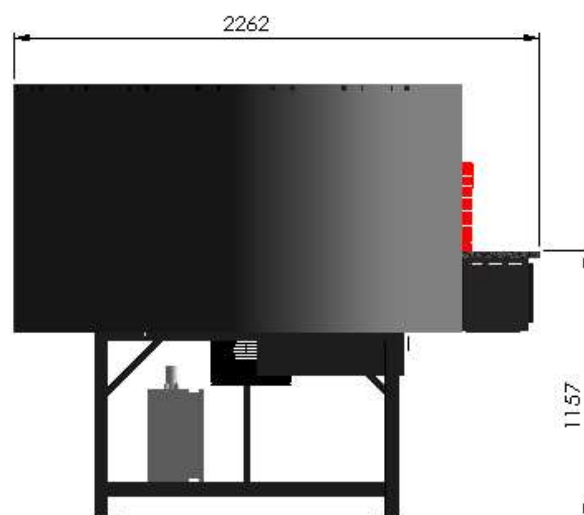
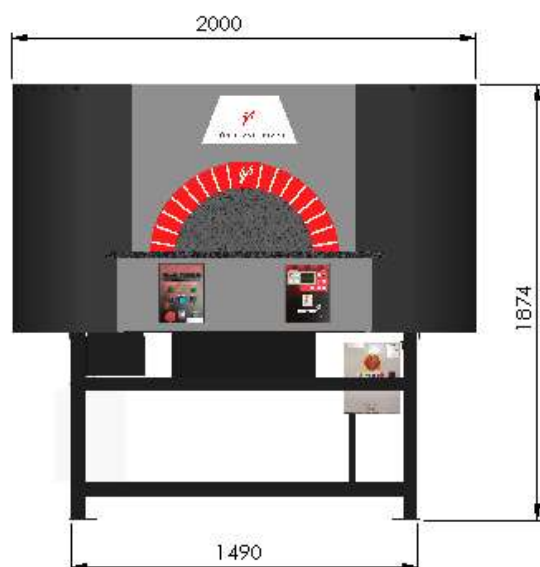




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Dimensions VALORIANI ROTATIVE 140





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WARRANTY

The warranty has a duration of 12 months and the course starts from the date shown on the sales invoice, the user, to take advantage of the guarantee provided by the manufacturer, must strictly observe the precautions indicated in the manual.

•WARRANTY TERMS

In case of proven defect of the product, the manufacturer's warranty is limited to the free supply of a new and equivalent component.

The manufacturer declines all responsibility, direct or indirect, deriving from::

- √ Failure to follow the instructions and use other than that specified in the manual.
- √ Use not in compliance with the specific regulations in force in the country of installation.
- √ Removal or tampering with the plate showing the oven's serial number.
- √ Modifications made on the oven and not authorized.
- √ Repairs carried out by unauthorized personnel.

Note: the transfer of the oven to a second user also involves the delivery of this manual, failure to deliver the manual automatically invalidates the manufacturer's responsibility for correct use of the same. If the oven was sold to a second user in a country with a different language, it will be the responsibility of the primary user to provide a faithful translation of this manual in the language of the country where the oven will be operating.



HANDBOOK

INSTALLATION, USE AND MAINTENANCE

THE PROFESSIONAL OVENS VALORIANI rotative HAVE BEEN DESIGNED FOR THE BAKING OF THE PIZZA, BREAD, CAKES ETC. THEREFORE REFRATTARI VALORIANI S.R.L. DECLINES ANY RESPONSIBILITY FOR UTILIZATIONS AND MODES OF APPLICATION DIFFERENT THAN THE ABOVE DESCRIBED ONES.

IT IS NOTED THAT BUILDING WORKS AND CONSTRUCTION WORKS IN GENERAL, SHOULD BE EVENTUALLY CARRIED OUT BY THE CUSTOMER AND AT HIS CHARGES, UNDER HIS FULL AND EXCLUSIVE RESPONSIBILITY, BY AN ADMINISTRATIVE, CIVIL AND PENAL ASPECT. THE CUSTOMER UNDERTAKES AND GUARANTEES, STARTING FROM NOW, TO DETECT REFRATTARI VALORIANI S.R.L FREE FROM ANY AND ALL NEGATIVE CONSEQUENCES SHOULD ARISE CAUSED BY EVENTUAL ADMINISTRATIVE, URBAN PLANNING AND PENAL BREACHES, BY WARRANTING TO FACE ALL THE EVENTUAL EXPENSES, PENALTIES INCURRED AS A RESULT TO THE BREACHES COMMITTED BY THE CUSTOMER.

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